

EXPORT REQUIREMENTS FOR SWITZERLAND

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Meat Products

- a. Fresh/frozen beef and beef products are eligible for export to Switzerland.
- b. The animals from which the meat is derived must be kept in either the U.S.A. or Canada during three months prior to slaughter or since birth.
- c. Meat derived from cattle treated with growth promoting hormones is eligible for export to Switzerland. Switzerland is establishing maximum residue levels of 2 ppb in muscle tissue for trenbolone acetate, zeranol, and melengestrol acetate (MGA). Switzerland conducts imported product residue testing. Detection of these compounds above the tolerance level will be considered violations by Switzerland.*

2. Fresh/frozen meat derived from horses.

3. Poultry Products - Poultry and poultry products, including ostrich meat, are eligible for export to Switzerland.

4. Edible and inedible by-products are eligible for export for pharmaceutical purposes.

5. Edible and inedible products are eligible for export for pet food purposes.

B. Ineligible product

1. Pork and pork products

2. Trimmings from boning operations, ground meat, mechanically separated meat

3. Meat not produced and stored in approved facilities

4. Meat treated with tenderizers or coloring agents (except methyl violet used in branding)

5. Meat in which one or more cysticercus or trichinella have been detected or from animals in which tuberculosis has been detected including a positive tuberculin test

6. Meat from animals slaughtered at less than three weeks of age

FACILITY REQUIREMENTS FOR MEAT PLANTS

A. Facilities and Equipment

1. Floors construction must facilitate drainage and prevent pooling of water.

2. Waste water must be conveyed in drains fitted with traps and gratings or other odor-proof plumbing directly to the waste disposal system.

3. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced or processed. Ceilings must be smooth and light-colored.

4. Walls and tight-fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut-up and packaging areas, processing and loading areas, and welfare and toilet areas. Doors must be smooth and easy to clean.

5. The wall/floor junctions must be easily cleanable.

6. Wood is not allowed in exposed product areas. This includes its use in equipment and

instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc. Wood may be used in rooms or facilities for drying, aging or smoking for the production of processed meats and in rooms exclusively used for storage of boxed product. Wooden beams in coolers are acceptable, if in good condition and are without formation of condensation.

7. Facilities are required or protection of meat from weather conditions during loading and unloading.

8. Recording thermometers are required for cut-up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled.

9. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to discourage eating in locker rooms.

10. Toilet rooms must not open directly into work rooms.

11. An adequate number of handwashing facilities throughout the plant must be other-than-hand-operated and supplied with hot and cold water. In operation areas, handwashing facilities must be located near work stations.

12. Adequate number of sanitizers, with a water temperature not less than 180° F, must be conveniently located where hand tools are used.

13. Product containers must not be stored directly on floor surfaces.

14. Livestock truck-washing facilities must be available either on or off premises. Facilities must be known and found to be adequate by inspection personnel.

15. Ante-mortem pens must be constructed of durable, impermeable, easy-to-clean material with acceptable drainage. Existing wood pens are acceptable if in good condition. Pens must have watering and feeding facilities and suspect pens must be lockable.

16. Swine slaughter lines must be separated from dehairing operations by space (16.5 ft.) or by partitions 10 feet high.

17. Switzerland has a general requirement for separate rooms for emptying and cleaning stomachs and intestines. However, separate rooms will not be necessary for operations involving cleaning and emptying stomachs if such operations are carried out by means of closed-circuit mechanical equipment having an appropriate system of ventilation and satisfying the following requirements:

a. The equipment must be installed and arranged so that these operations are carried on hygienically. Equipment must be located in a special place which is clearly separated from any exposed fresh meat by a partition stretching from the floor to a height of at least ten feet and surrounding the area where these operations are carried out.

b. The design and operation of the machine must effectively prevent any contamination of the fresh meat.

c. An air extractor must be installed and must function in such a fashion as to eliminate odors and risk of aerosol contamination.

d. The machine must be equipped with a device permitting closed-circuit evacuation of the residual water and the content of stomachs to the drainage system.

e. The circuit followed by stomachs to and from the machine must be both clearly separated and at a distance from the circuit followed by other fresh meat. Immediately after being emptied and cleaned, the stomachs must be removed in a hygienic manner.

f. Stomachs must not be handled by staff handling other fresh meat. Staff handling stomachs must not have access to other fresh meat.

18. Plant management is responsible for controlling employees and visitors entering and exiting plant premises, e.g., by means of a perimeter fence.
19. Refrigeration facilities are required that provide ambient temperatures necessary to maintain prescribed product temperatures. Overhead refrigeration units require drip pans equipped with acceptable drain lines. Floor refrigeration units shall be built into the floor and have drain lines connected to the main drainage system. Floor, walls, ceilings, and conduits shall be surfaced with smooth and impervious material.
20. Non-potable water lines must be clearly identified and may not cross rooms in which fresh meat might be present.
21. There must be a separate room or designated area identified for storage of meat destined for Switzerland.

B. Cutting Rooms

1. During cutting, boning, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6°F (+7°C) and temperature of offal must not exceed 37.4° F(+3°C). During cutting, the temperature of the cutting room must not exceed 53.6° F (+12°C). Recording thermometers are required.
2. Operations in cutting rooms must be confined to cutting, boning, wrapping or packaging.
3. Sufficient cold storage to store packaged product separately from expose product.
4. Wooden pallets are permitted on the end of the cutting line (in the packing area). All other conditions for packaging meat in the cutting room must be met.

C. Processing Facilities - To the extent that the following operations are conducted, each plant must have individually:

1. a cooking room equipped with self recording thermometers or telethermometers for measuring cooking temperatures,
2. a retort room equipped with self recording thermometers or telethermometers for measuring retort temperature,
3. rooms for rendering, smoking, drying and aging, for treating intestines, pickling (which can be refrigerated), empty can storage, packing material storage, packing, storing, and shipping,
4. facilities for cleaning cans prior to filling and prior to retorting,
5. finished canned product incubation facilities, and/or
6. storage facility for spices and other non-meat ingredients. Operations may be conducted in the same room if not detrimental to the product.

D. Cold Storage Warehouses

1. Cold Storage warehouses must have recording thermometers or recording telethermometers.
2. Frozen product must be stored at a temperature of 10.4°F (-12°C) or colder.
3. Storage of unpacked meat must be separate from meat not meeting these requirements.

E. Hygienic Requirements for Personnel and Facilities

1. Waste water may not be drained openly over the floor.
2. Staff hygiene and dress:
 - a. Workers must wear recognizable, protective clothing, and water resistant footwear. Protective clothing must be other than street clothing. Head gear and neck shields

- must be worn by employees when necessary. Plant management must encourage acceptable work habits.
 - b. Use of cotton gloves in refrigerated rooms is acceptable, provided the gloves are changed at regular intervals. (At minimum, every two hours and at breaks.)
 - c. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).
3. Water samples for potability testing are required once annually.

SLAUGHTER REQUIREMENTS

Slaughter Inspection

1. FSIS ante-mortem inspection must be done according to the "Guideline for the Production of Fresh Meat Intended for Export to the European Union."
2. Post-mortem inspection performed according to USDA/FSIS regulations is acceptable.
3. Suspect animals must be slaughtered in a separate facility or at the end of each shift when product is intended for Switzerland. The slaughter and product handling areas must be washed and sanitized under official supervision before being used again for slaughtering animals for Swiss purposes.
4. Animals must be bled completely before starting dressing procedures.
5. Animals, except pigs, must be skinned. When pigs are not skinned, dehairing must be carried out immediately. Dehairing agents may be used for this operation, provided that the pigs are thoroughly rinsed afterwards with potable water.
6. All parts of the carcass must be available until the inspection of the split carcass is completed. Batch condemnation procedures may be considered an acceptable alternative. Documentation of a working system should be available to Swiss reviewers.
7. Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis and with any form of tuberculosis) may not be exported to Switzerland.
8. Horsemeat must satisfy the requirements of the EC trichinae directive. Contact FSIS Technical Service Center at (402) 221-7400 for additional information.

PROCESSING REQUIREMENTS - MEAT

A. Cutting of Meat

1. Cutting/boning plants must be visited on a routine, periodic basis by an official veterinarian while in Swiss production.
2. Meat which does not meet these requirement may only be present in the authorized cutting facilities if it is stored in separate areas; it must be cut at a different place or at different times than the meat which meets these requirements. Establishments must have an FSIS monitored written control program, which outlines the procedures used to maintain the separation and identification of product destined for export to Switzerland.
3. Fresh meat which is to be cut must be stored in the refrigeration room from the time it arrives at the facility up to the time when it is processed. The internal temperature in that case may not exceed 44.6°F (+7°C).

4. Fresh meat may only be brought to the cutting room as needed, and it must be covered immediately after cutting. The packing of the covered meat may only be done in the packing room.
5. During the cutting process, the temperature in the cutting room may not exceed 53.6°F (+12°C).
6. During storage, cutting, de-boning, and packaging the temperature of the fresh meat may at no time exceed 44.6°F (+7°C).
7. If the meat is to be cut while warm, it must be processed and refrigerated immediately after the slaughter.

B. Meat Processing

1. Only meat meeting the minimum requirements and coming from authorized slaughterhouses and cutting or refrigeration facilities may be processed.
2. The cutting, de-boning, and chopping of fresh meat may only be done in the required rooms. During the process, the room temperature may not exceed 53.6°F (+12°C) and the core temperature of the meat may not exceed 44.6°F (+7°C).
3. If meat is cooked, the internal temperature of the meat and the heating time must be measured and recorded after each charge. The diagrams must be labeled sequentially, dated (day and month of the cooking), and kept for one year.
4. In the pickling rooms, the temperature may not exceed 50°F (+10°C).
5. The processing of meat must be continuously controlled by the respective authority as to hygiene and effectiveness of the conservation process. The inspection must be recorded.

LABELING REQUIREMENTS

A. U.S. labeling requirements, including "*Product of the USA*" and the statements on storage temperatures ("*Keep Refrigerated*," "*Keep Frozen*," etc.) fully apply to product prepared for export.

B. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on FSIS Form 9470-3, the packing dates are not required on packages of poultry).

C. Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

D. Health Marks

1. The Health Marks of inspection must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
 - a. On the upper part, the name of the consigning country in capitals - USA.
 - b. In the center, the establishment number, for example, the number 38.
 - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
2. Carcasses or parts must be stamped in ink or hot branded. Carcasses over 60 kg weight: each half must be stamped at least as follows: at the outside of the legs and loins, the back, the abdomen, the shoulder and the pleura. Other animal carcasses are to be stamped at least on

each shoulder and on the inside of each leg.

3. The liver, head, tongue, and heart must be stamped in ink or hot branded. The tongues and hearts of cattle less than three months old and of pigs, sheep, and goats need not be stamped. Each pork liver must be branded with the official inspection legend.

4. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.

5. Labels must be applied to packaging in such a manner that the official oval Health Mark on the labeling is destroyed when the package is opened.

DOCUMENTATION REQUIREMENTS

A. Red Meat and red meat products

1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.

2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland.

Ensure that slaughter dates for fresh/frozen and packing dates for processed product are shown on FSIS Form 9470-3. (Do not attach certificate to carton.)

3. The following statements should be typed on a USDA/FSIS letterhead certificate:

a. *"The meat/meat products were obtained from animals that:*

(1) come from holdings in which there has been no outbreak of brucellosis for at least 3 months,

(2) have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to Switzerland; the means of transport has been cleaned and disinfected according to the Guideline for the Production of Fresh Meat Intended for Export to the European Community,

(3) have passed the ante-mortem health inspection referred to in the Guideline for the Production of Fresh Meat Intended for Export to the European Community and have not shown any signs of diseases of the OIE list A to which the species concerned is susceptible."

b. *"The meat has been obtained, controlled, health marked, cut, packed, stored, and shipped according to the requirements referred to in the Guideline for the Production of Fresh Meat Intended for Export to the European Community."*

4. FSIS Form 9180-3 (Form MP 141)--Certificate of Authenticity--may be issued for high quality beef upon request by exporter.

B. Poultry Products (including ostrich meat)

1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.

2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland.

Ensure that slaughter dates are to be shown on FSIS Form 9470-3. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked *"Copy of certificate inside."*

C. Horsemeat

1. Obtain FSIS Form 9060-10 --Certificate of Wholesomeness Specific to Horsemeat.

2. Obtain FSIS Form 9470-3.
 3. The following statements should be typed on a USDA/FSIS letterhead certificate:
 - a. *"The meat/meat products were obtained from animals that:
 - (1) come from holdings in which there has been no outbreak of brucellosis for at least 3 months,
 - (2) have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to Switzerland; the means of transport has been cleaned and disinfected according to the Guideline for the Production of Fresh Meat Intended for Export to the European Community,
 - (3) have passed the ante-mortem health inspection referred to in the Guideline for the Production of Fresh Meat Intended for Export to the European Community and have not shown any signs of diseases of the OIE list A to which the species concerned is susceptible."*
 - b. *"The meat has been obtained, controlled, health marked, cut, packed, stored, and shipped according to the requirements referred to in the Guideline for the Production of Fresh Meat Intended for Export to the European Community."*
4. Obtain either FSIS Form 9205-1- Certificate Relative to a Test of Trichinae in Horsemeat or FSIS Form 9205-2 - Certificate Relative to the Cold Treatment of Horsemeat.

D. Pharmaceutical requirements

1. Importer must obtain a license.
2. Edible by-products - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
3. Inedible by-products - Obtain FSIS Form 9060-9 and FSIS Form 9470-4 (Certificate for Export of Inedible Meat to Switzerland).

E. FSIS Form 9470-3 (3/89) was printed without the official USDA Seal. In order to authenticate this form, stamp the form in the remarks section with the FSIS Export Stamp. The stamp should bear the same MPA number as the accompanying FSIS Form 9060-5.

F. All required certificates and supplementary statements must be dated and signed by the same FSIS veterinarian(name, degree [DVM or equivalent] must be typed after the signature).

EDIBLE/INEDIBLE PRODUCTS FOR ANIMAL FOOD

- A. Edible - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
- B. Inedible -Obtain FSIS Form 9060-9 and FSIS Form 9470-4.

OTHER REQUIREMENTS

1. Phosphates are permitted only in cooked poultry products.

2. Product washing is not permitted for product destined to Switzerland. Meat wash sinks are not to be used when producing for export to Switzerland.
3. Poultry products entering Switzerland may be tested for Salmonella. Salmonella positive samples may result in rejection of shipment.
4. Products intended for personal consumption - Meat or poultry products can be hand carried into Switzerland without export documentation provided the product is properly labeled with the USDA inspection legend. Travelers are limited to kg (1.1 lb) of fresh red meat, 1 kg (2.2 lb) beef or pork meat (not fresh) or 2.5 kg (5.5 lb) total meat products (meat, poultry, etc.) Special permits are required of these limits are to be exceeded.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Red meat plants and cold storages desiring to export fresh/frozen and/or processed meat products must meet Switzerland's requirements, which are listed herein. Application for plant approval is generated by a letter of intent directed to the Director, Import/Export Division, FSIS Technical Service Center, phone (402) 221-7400 .
2. Meat plants not approved for export to the EEC will be reviewed by a representative of the TSC to determine eligibility to export to Switzerland.
3. Establishments with EEC approval will be nominated to Switzerland, based on the EC approval. Other plants will be nominated once the TSC is assured the requirements have been met.
4. At this time, all USDA inspected poultry plants are eligible to export to Switzerland.
5. At this time, products for pharmaceutical use only or for pet food can originate from any Federally inspected facility.
6. At this time, meat and meat products supplied to airline catering services can originate from any Federally inspected facility.

B. List of Eligible Plants

The List of Approved Meat Plants for Export to Switzerland is up-dated periodically and is available through the Export Requirements Library. Printed copies may be requested from FSIS Technical Service Center at (402) 221-7400 .

Note - Exporters must assure that product exported to Switzerland originates from slaughter and cutting establishments eligible to export to that country. In some situations, product may bear the establishment number of an approved cutting plant, but the product originated from an unapproved slaughter plant. Product exported in this manner is not eligible for shipment to Switzerland. Eligibility of slaughter plant source should be confirmed prior to export certification.

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